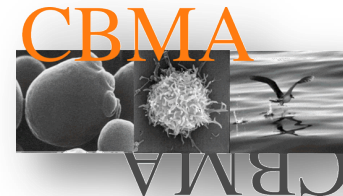


THE BIOGEOGRAPHY OF FERMENTATIVE YEAST POPULATIONS FROM THE VINEYARDS OF THE AZORES ARCHIPELAGO

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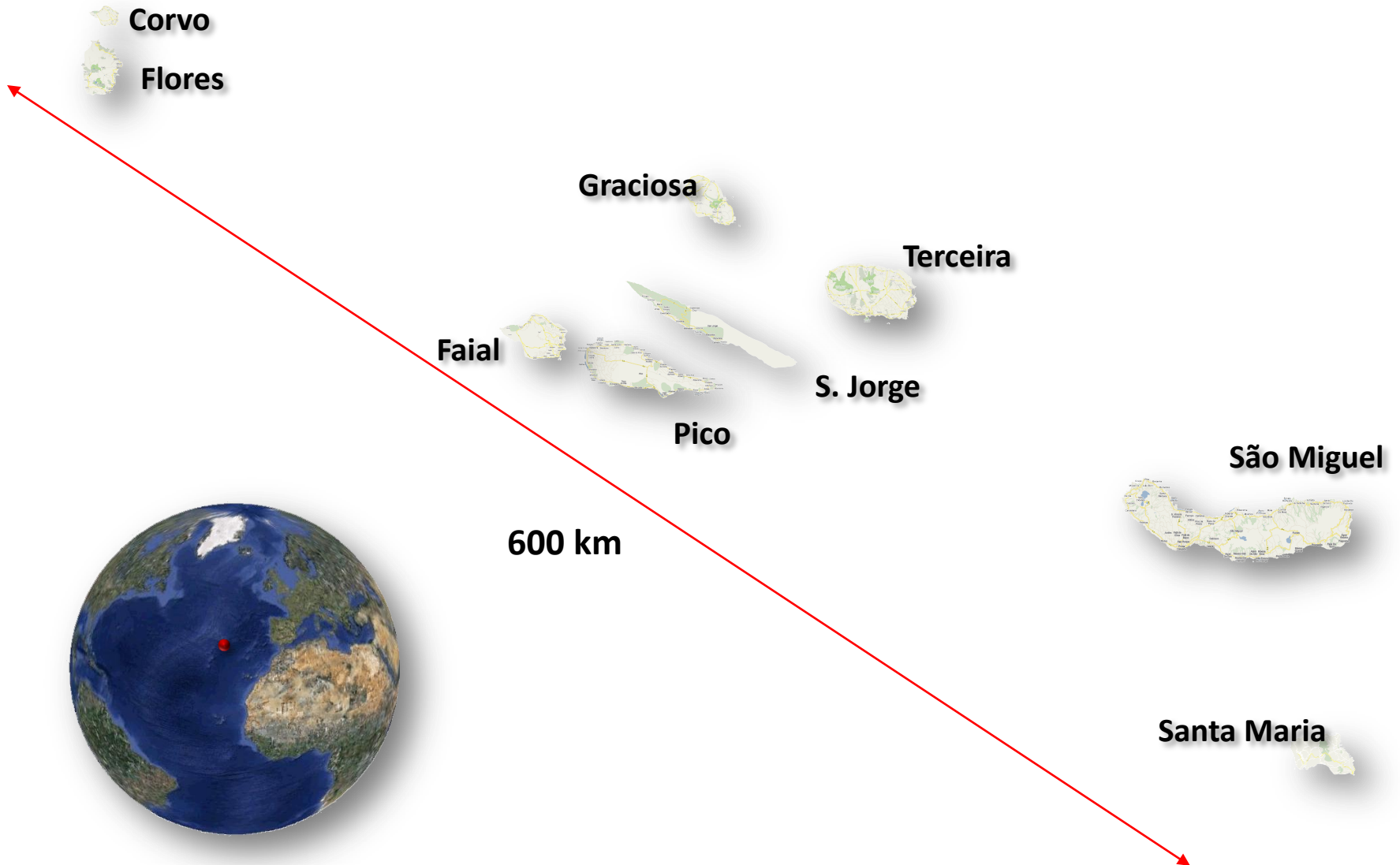
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- Evaluate the biogeography of the fermentative yeast flora from the vineyards of the Azores Archipelago;
- To build a *Saccharomyces cerevisiae* strain collection as a resource for:
 - Preservation of yeast genetic diversity;
 - Selection and improvement of wine strains;
 - Equitable sharing of genetic data;
 - Evolutionary studies of this species in isolated island environments.

INTRODUCTION

Azores Archipelago



INTRODUCTION

Non abandoned vineyards



Abandoned vineyards



MATERIAL AND METHODS

SAMPLING LOCATIONS

Santa Maria



São Miguel



Terceira



Graciosa



Pico



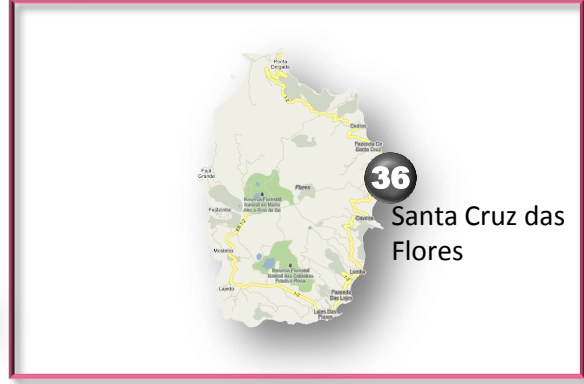
Faial



S. Jorge



Flores

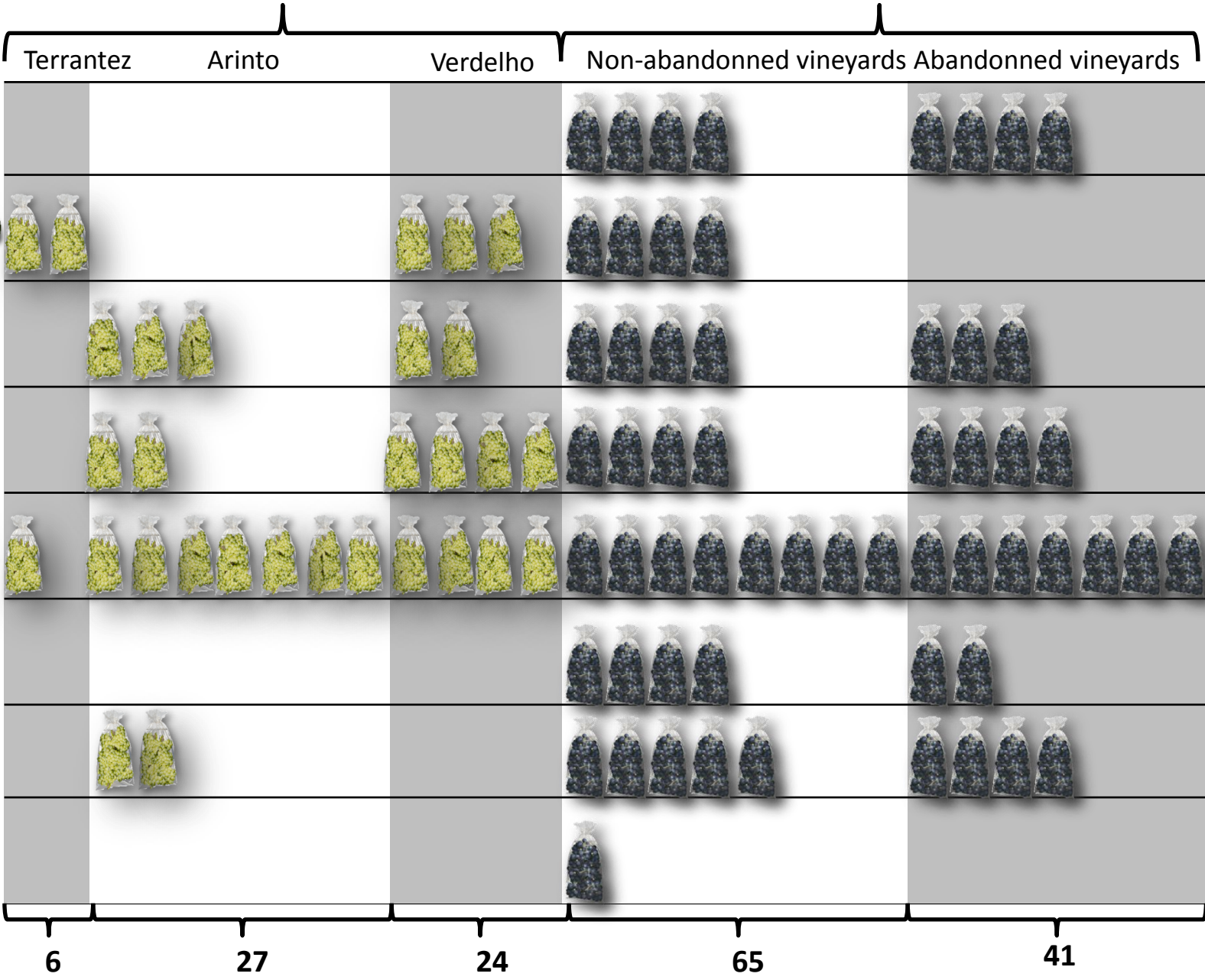


MATERIAL AND METHODS

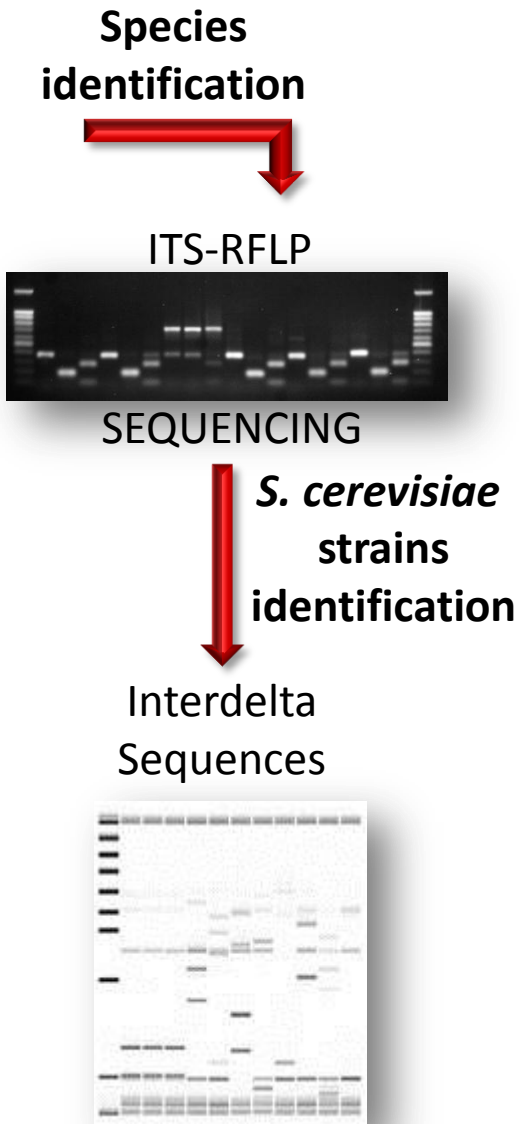
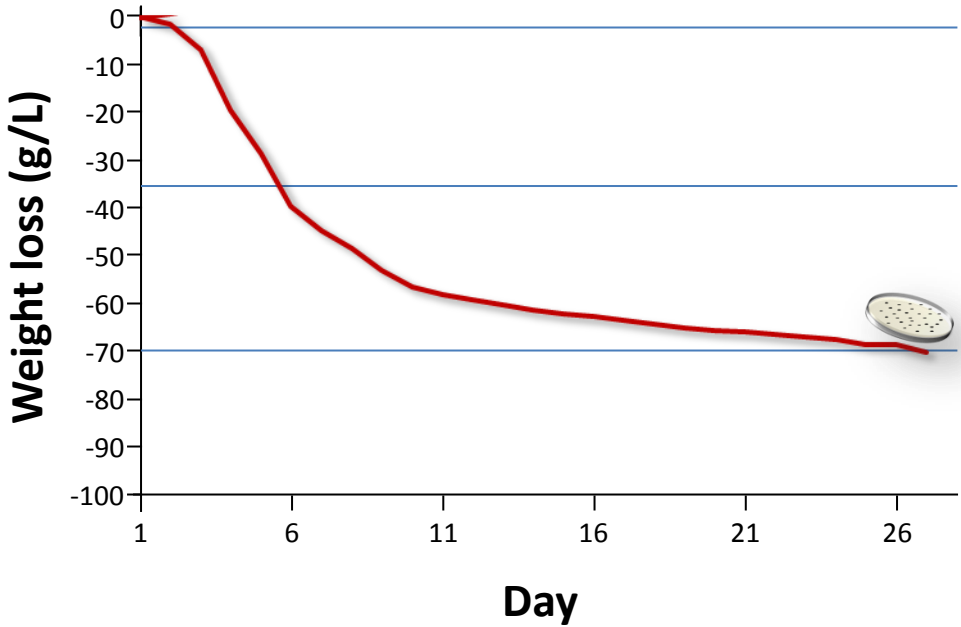
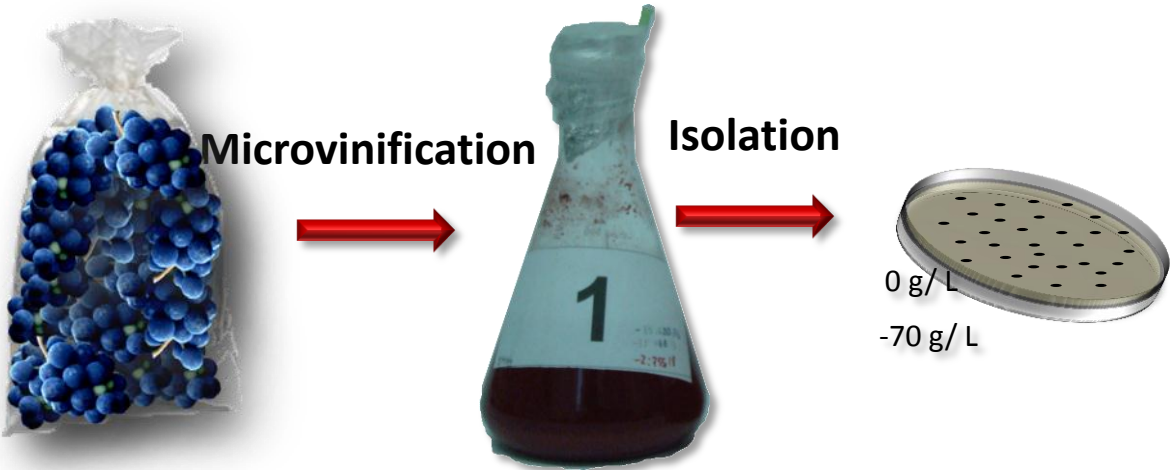
SAMPLING

Traditional varieties

Hybrid varieties



MATERIAL AND METHODS

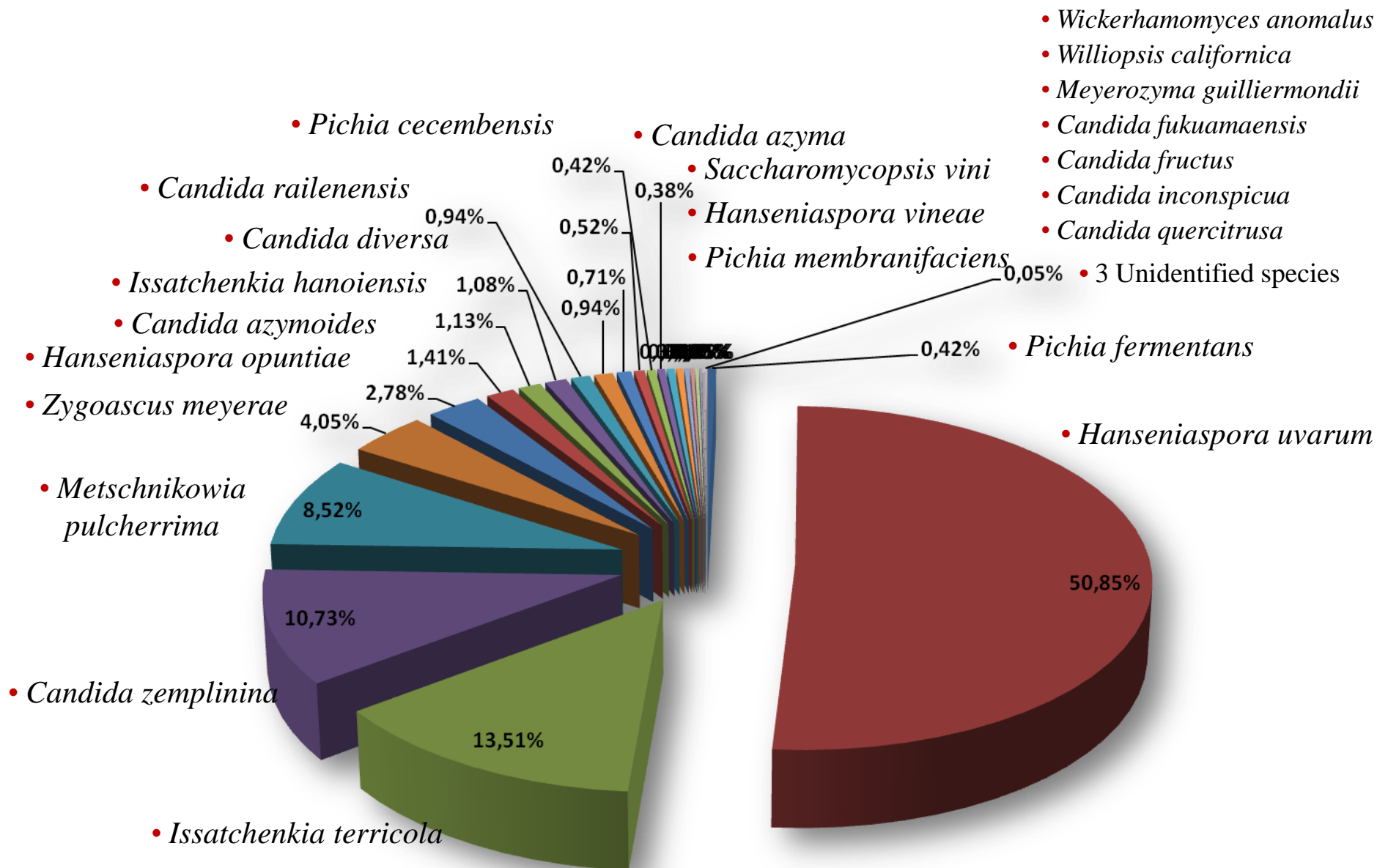


RESULTS

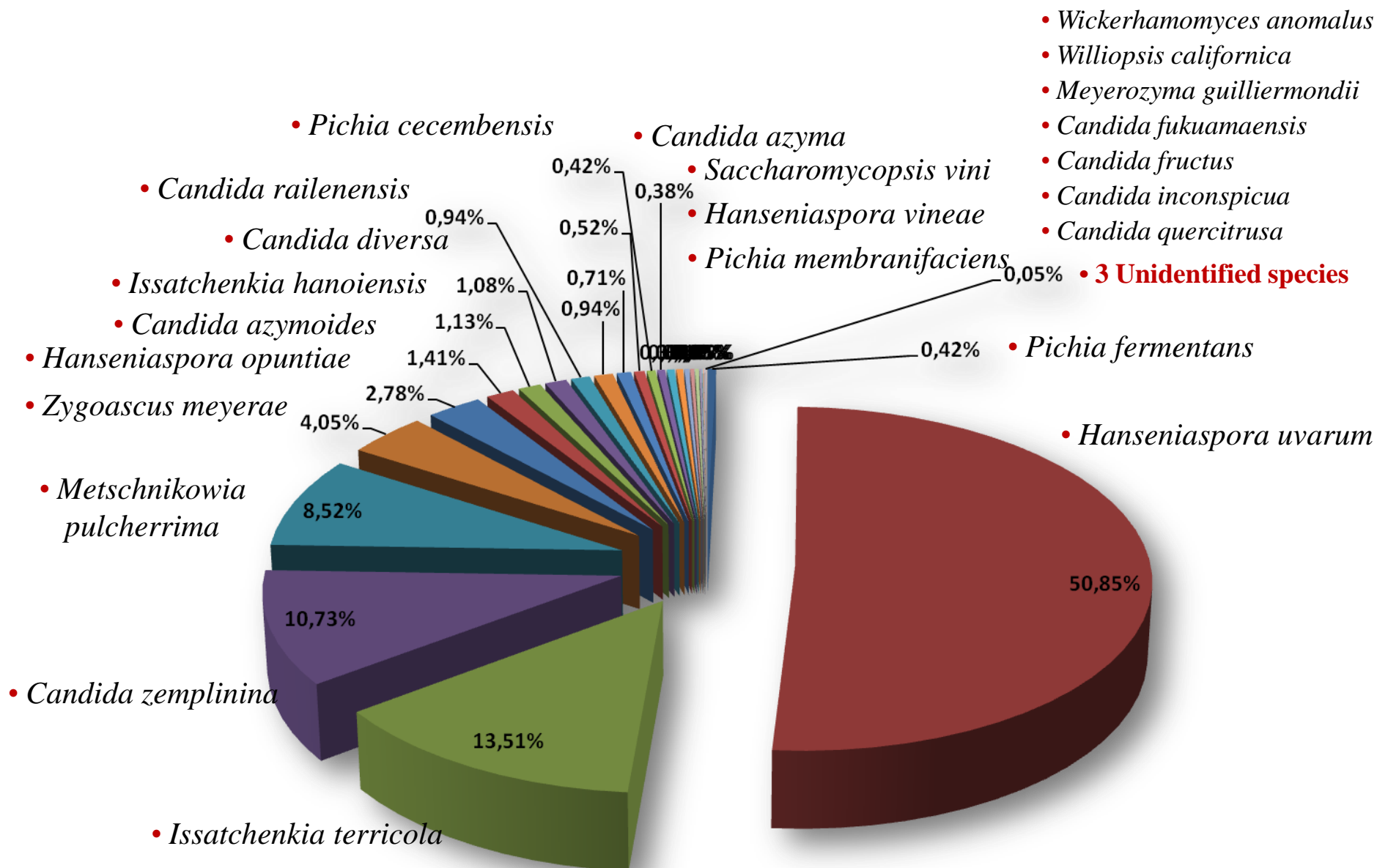
Number of yeast isolates

	Fermentation initial stage	Fermentation final stage	Total
2009	2640	1470	4110
2010	2250	1170	3420
Total	4890	2640	7530

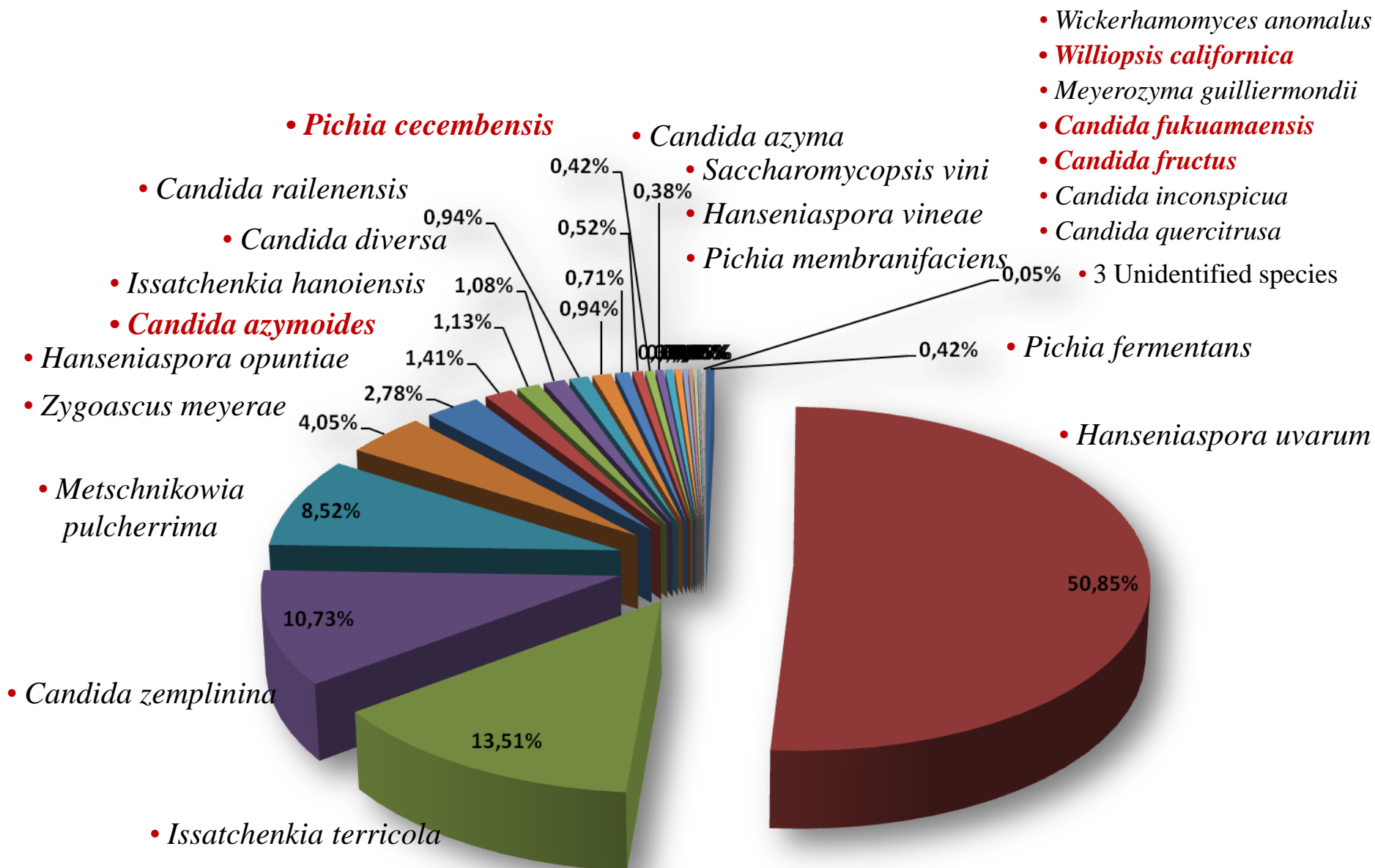
RESULTS Yeast species occurring in initial fermentative stages



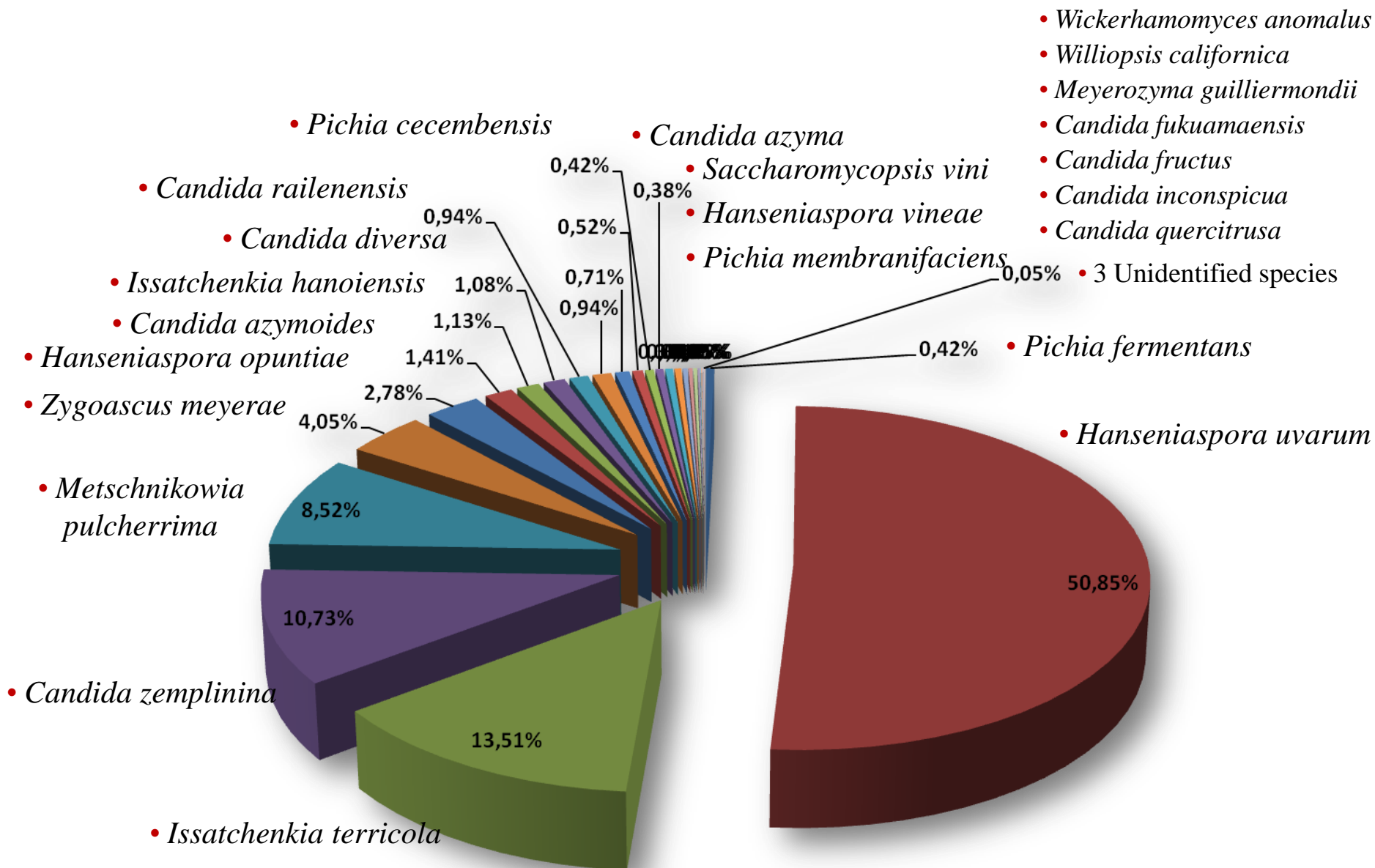
RESULTS Yeast species occurring in initial fermentative stages



RESULTS Yeast species occurring in initial fermentative stages



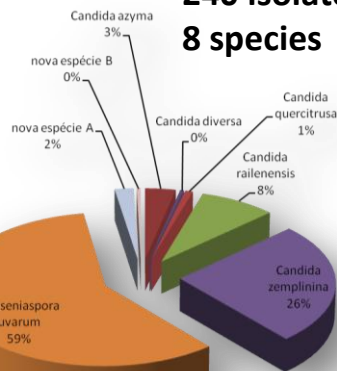
RESULTS Yeast species occurring in initial fermentative stages



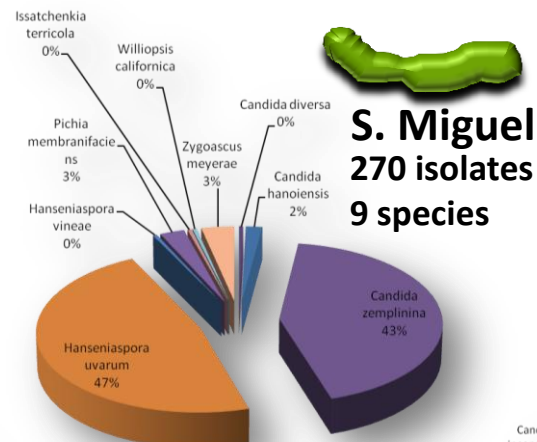
RESULTS Yeast species occurring in initial fermentative stages

S. Maria

240 isolates
8 species

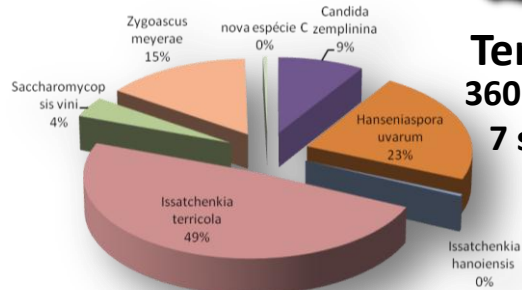


S. Miguel



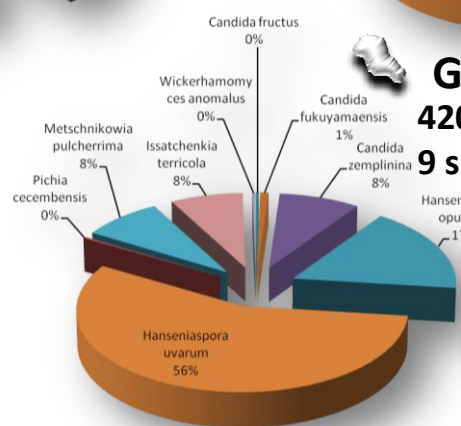
Terceira

360 isolates
7 species



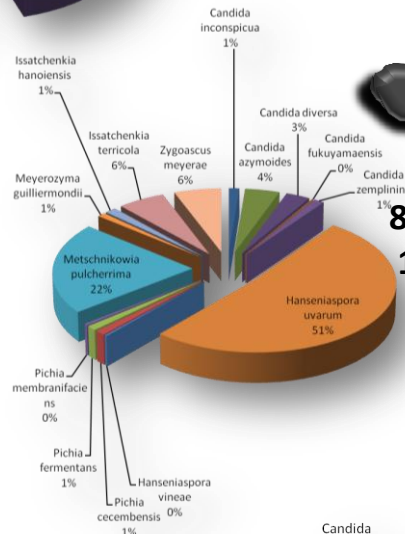
Graciosa

420 isolates
9 species



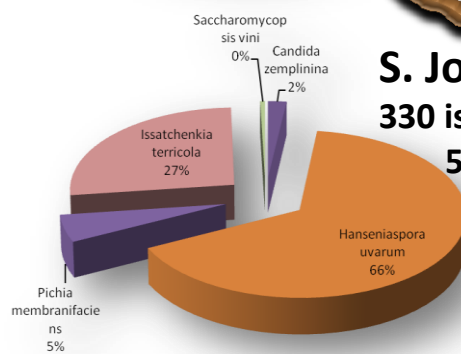
Pico

810 isolates
15 species



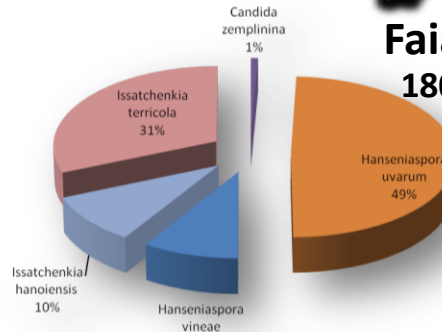
S. Jorge

330 isolates
5 species



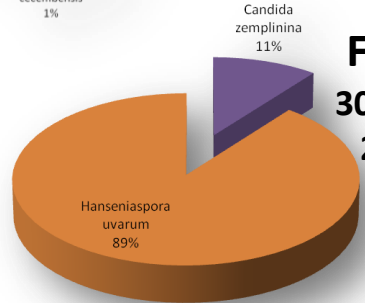
Faial

180 isolates
5 species

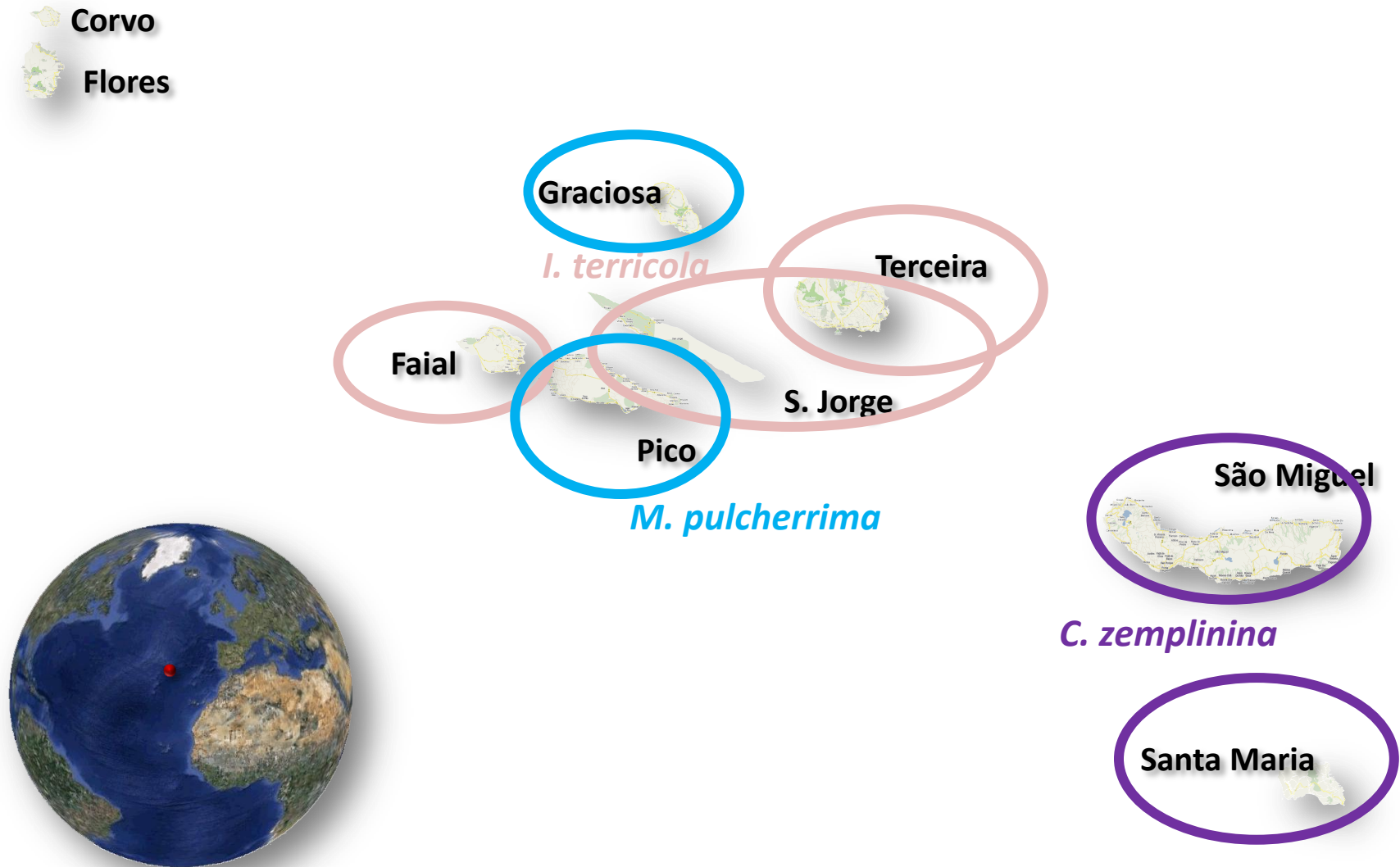


Flores

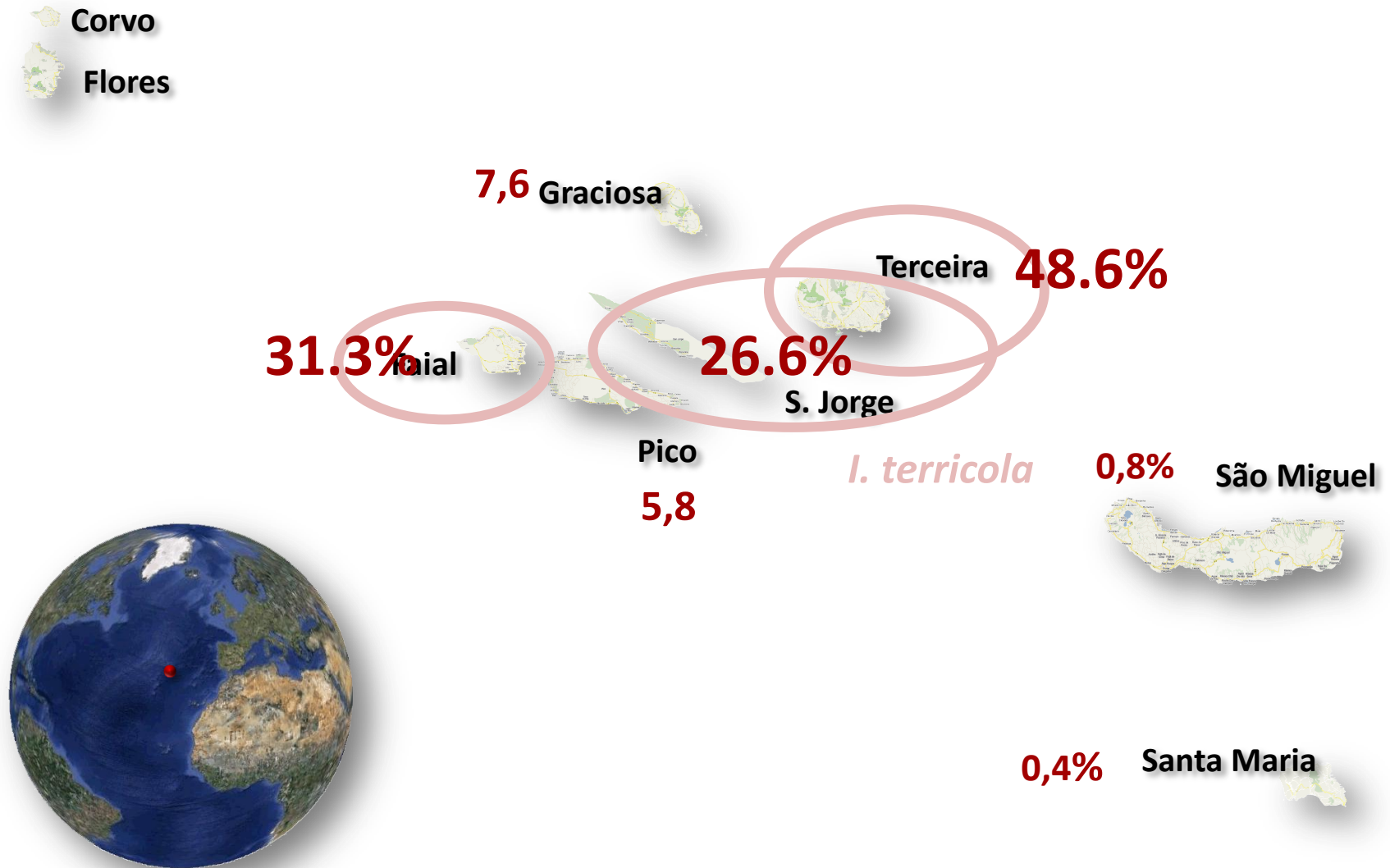
30 isolates
2 species



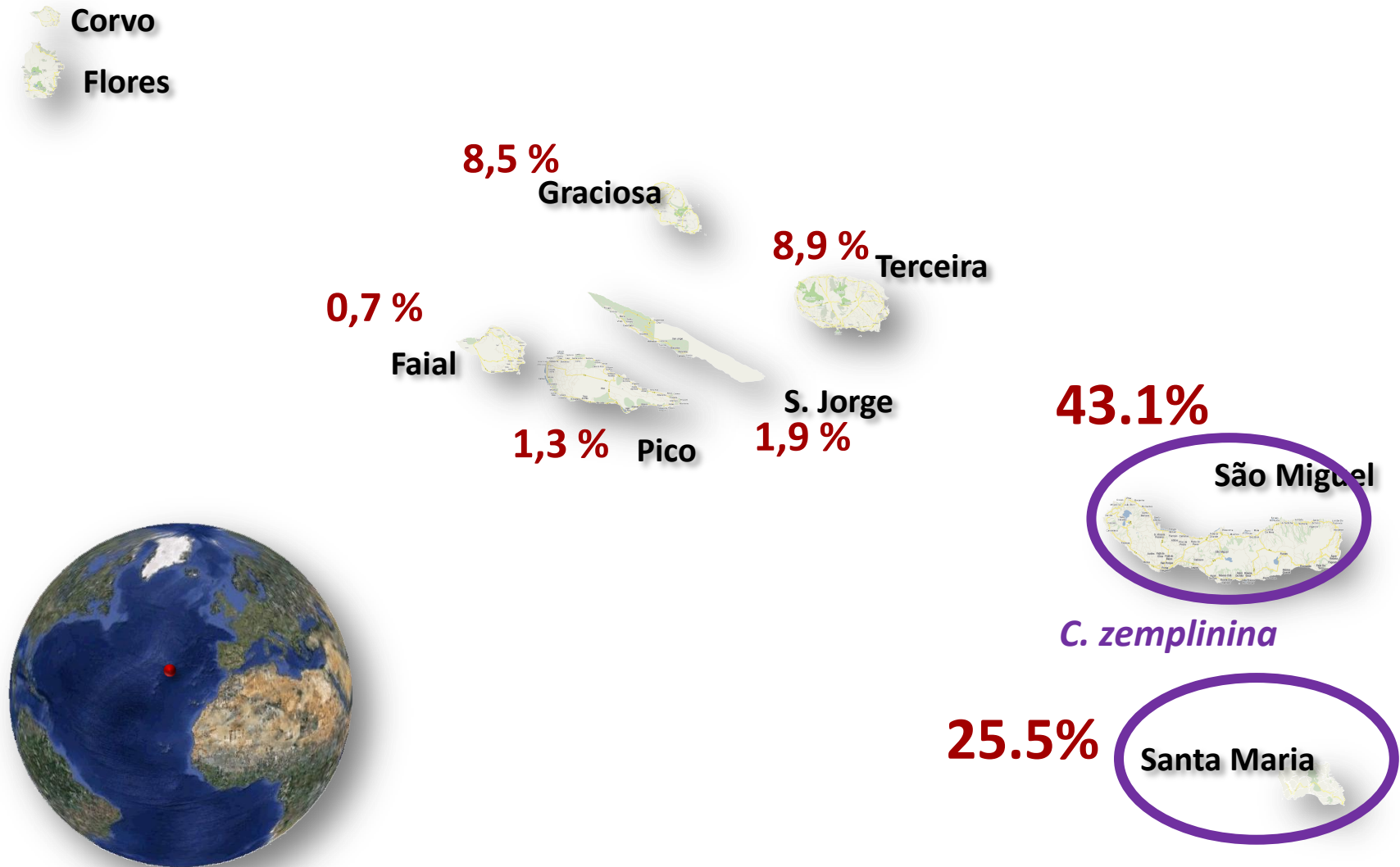
RESULTS Yeast species occurring in initial fermentative stages



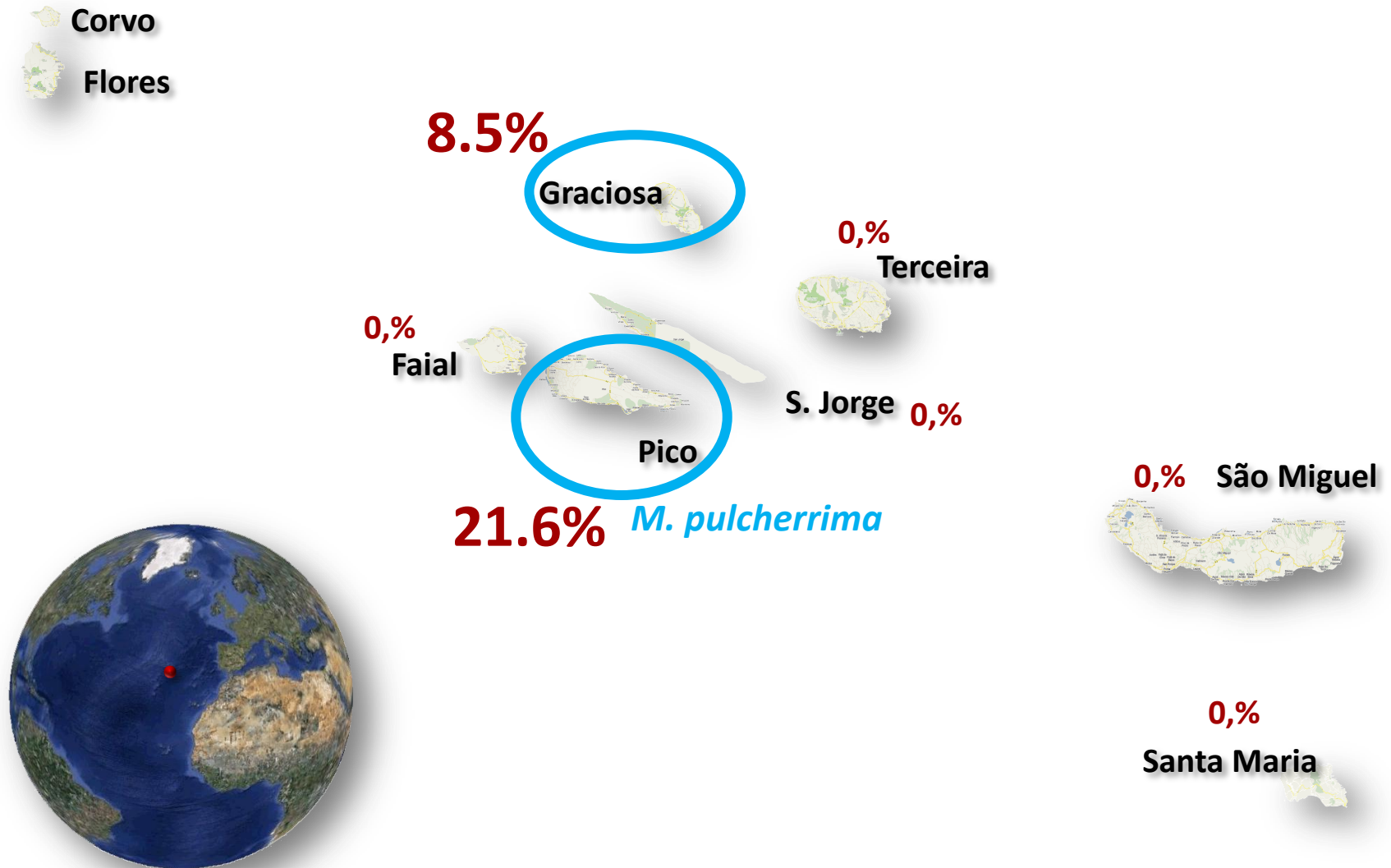
RESULTS Yeast species occurring in initial fermentative stages



RESULTS Yeast species occurring in initial fermentative stages

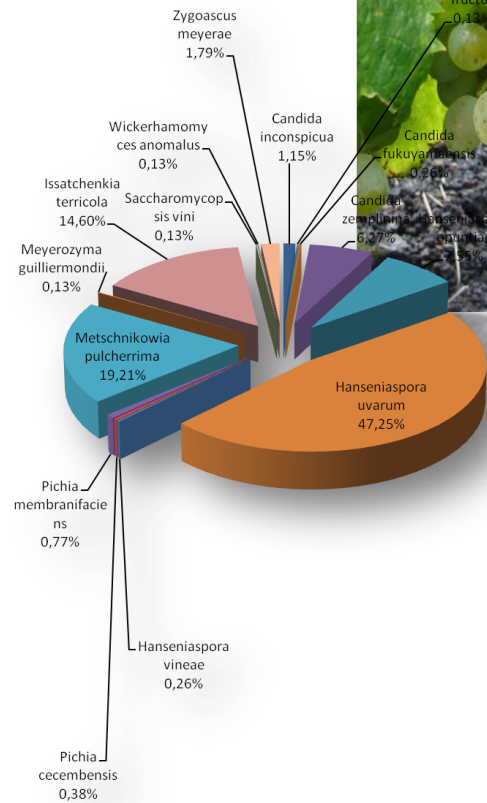


RESULTS Yeast species occurring in initial fermentative stages



RESULTS Yeast species occurring in initial fermentative stages

Traditional varieties

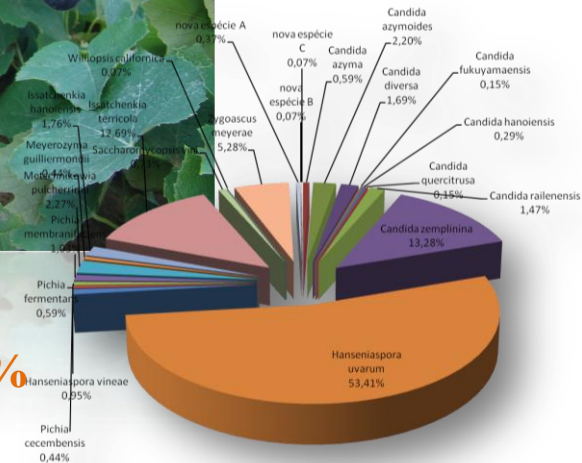


47,25 % *Hanseniaspora uvarum* 53,41 %

19,21 % *Metschnikowia pulcherrima* 2,27%

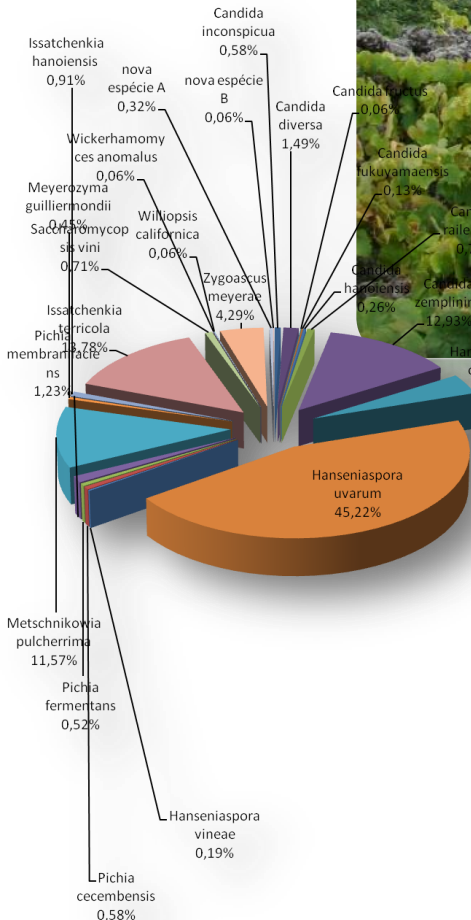
14,60% *Candida zemplinina* 12,69 %

Hybrid varieties



RESULTS Yeast species occurring in initial fermentative stages

Non-abandoned vineyards

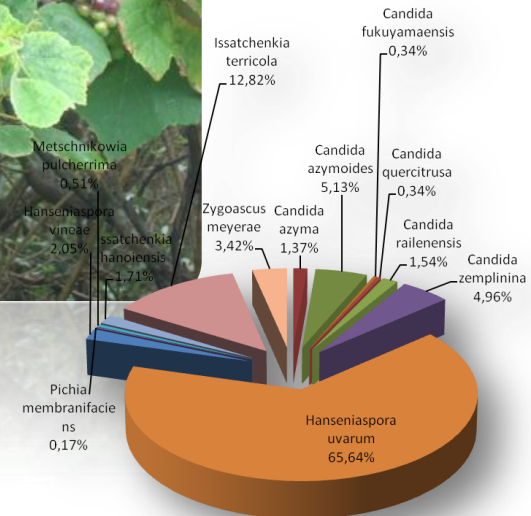
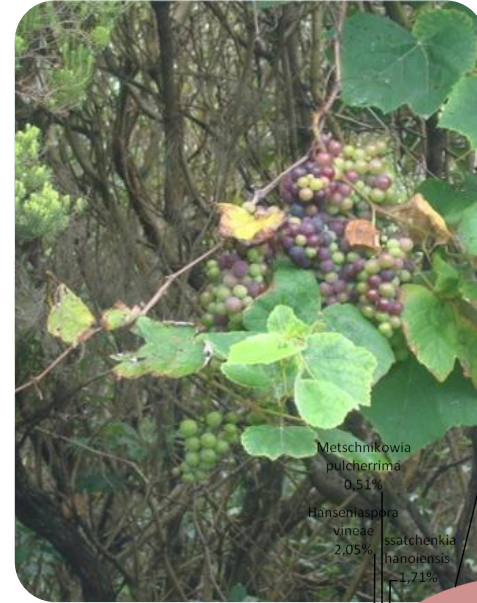


45,22 % *Hanseniaspora uvarum* **65,64 %**

11,57 % *Metschnikowia pulcherrima* 0,51%

0 % *Candida azymoides* 5,13%

Abandoned vineyards



Hanseniaspora
uvarum
65.64%

RESULTS

Number of yeast isolates

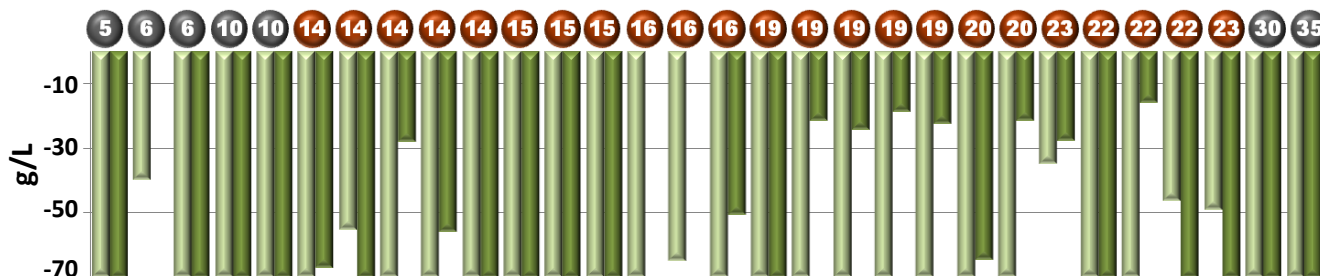
	Fermentation initial stage	Fermentation final stage	Total
2009	2640	1470	4110
2010	2250	1170	3420
Total	4890	2640	7530

RESULTS

Fermentations data

Finished fermentations

SAMPLES OF TRADITIONAL VARIETIES FROM NON-ABANDONED VINEYARDS



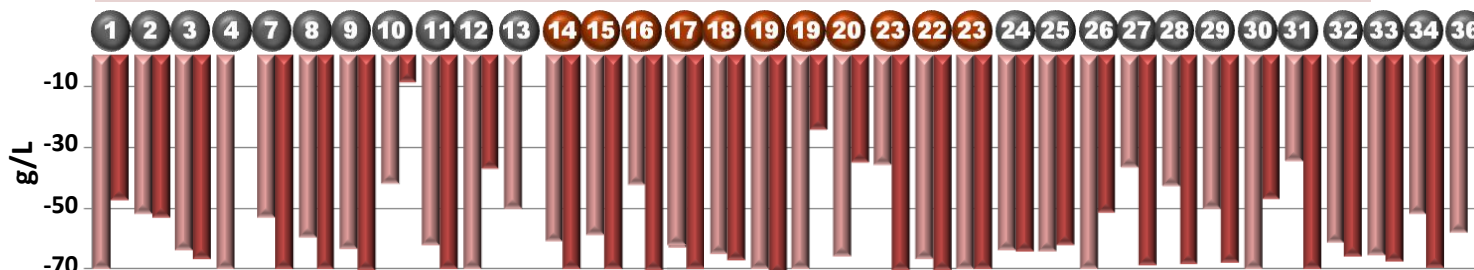
2009

83,3
%

2010

63,0
%

SAMPLES OF HYBRID VARIETIES FROM NON-ABANDONED VINEYARDS



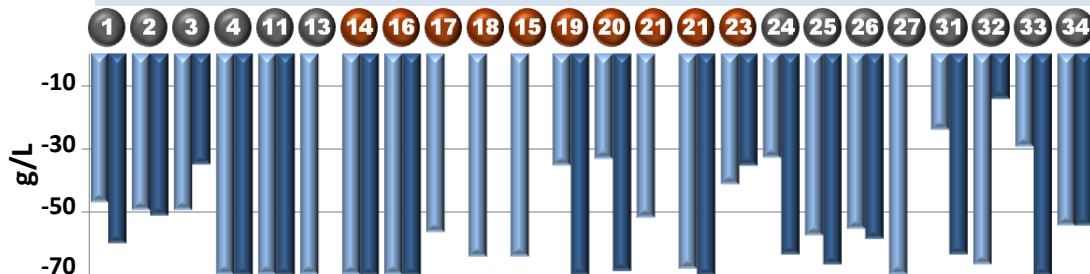
2009

47,1
%

2010

67,7
%

SAMPLES OF HYBRID VARIETIES FROM ABANDONED VINEYARDS





2009

33,3
%

2010

47,1
%

 Samples from appellations of origin

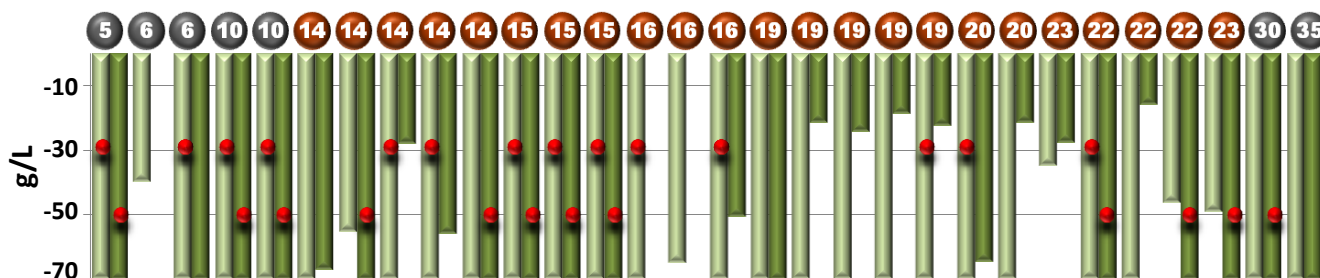
 Samples from other winemaking regions

RESULTS

Fermentations data

Fermentations finished by
S. cerevisiae

SAMPLES OF TRADITIONAL VARIETIES FROM NON-ABANDONED VINEYARDS



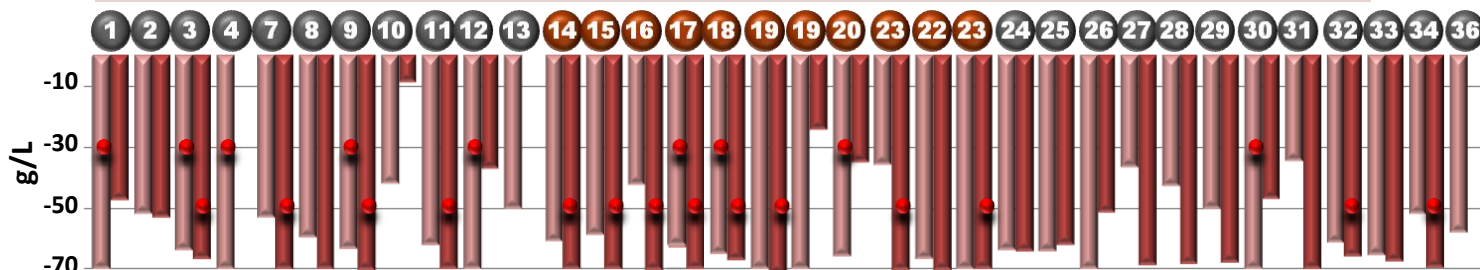
2009

56,0
%

2010

75,5
%

SAMPLES OF HYBRID VARIETIES FROM NON-ABANDONED VINEYARDS



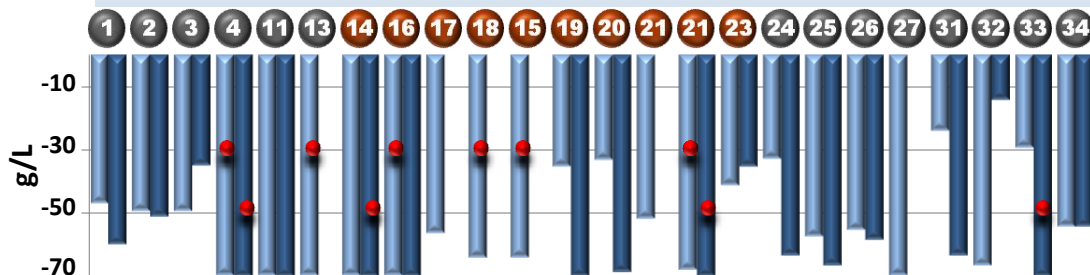
2009

56,3
%

2010

61,9
%

SAMPLES OF HYBRID VARIETIES FROM ABANDONED VINEYARDS



2009

75,0
%

2010

50,0
%

Fermentations
completed by *S.
cerevisiae*

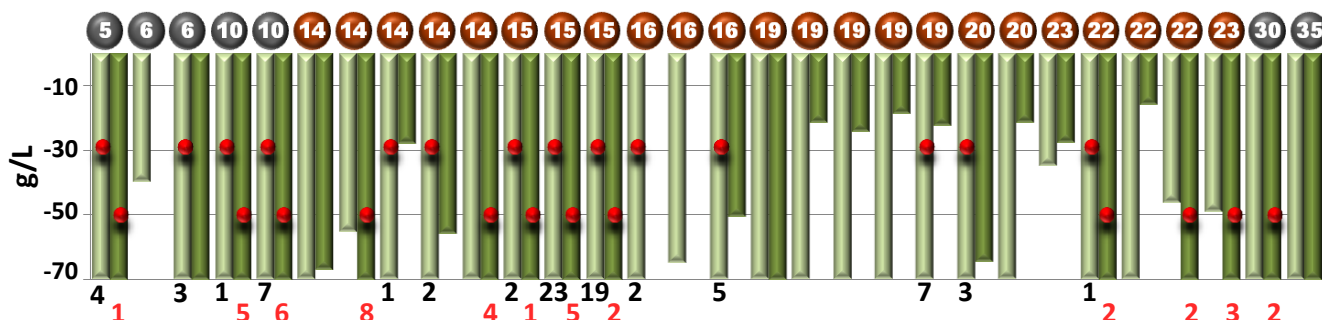
Samples from appellations
of origin

Samples from other
winemaking regions

RESULTS *S. cerevisiae* microflora composition

Total number of
S. cerevisiae strains

SAMPLES OF TRADITIONAL VARIETIES FROM NON-ABANDONED VINEYARDS



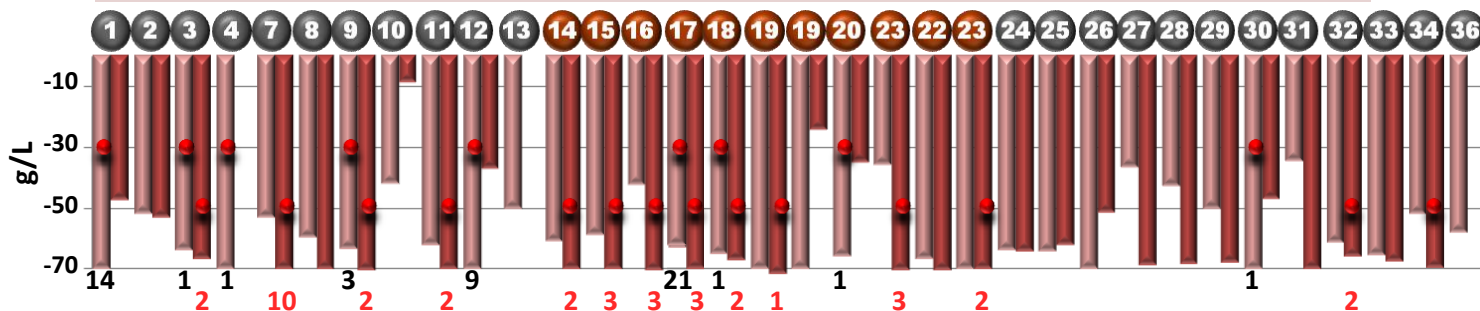
2009

2010

80

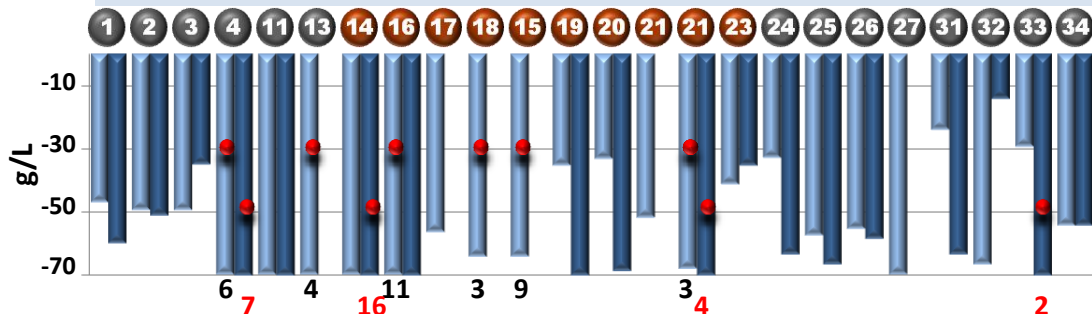
41

SAMPLES OF HYBRID VARIETIES FROM NON-ABANDONED VINEYARDS



275
Strains

SAMPLES OF HYBRID VARIETIES FROM ABANDONED VINEYARDS



2009

2010

36

29

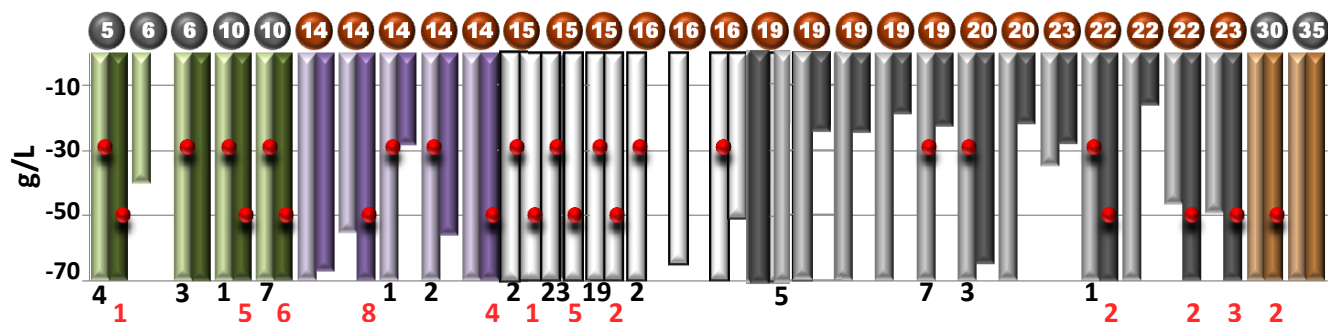
Fermentations
completed by *S. cerevisiae*

Samples from appellations
of origin

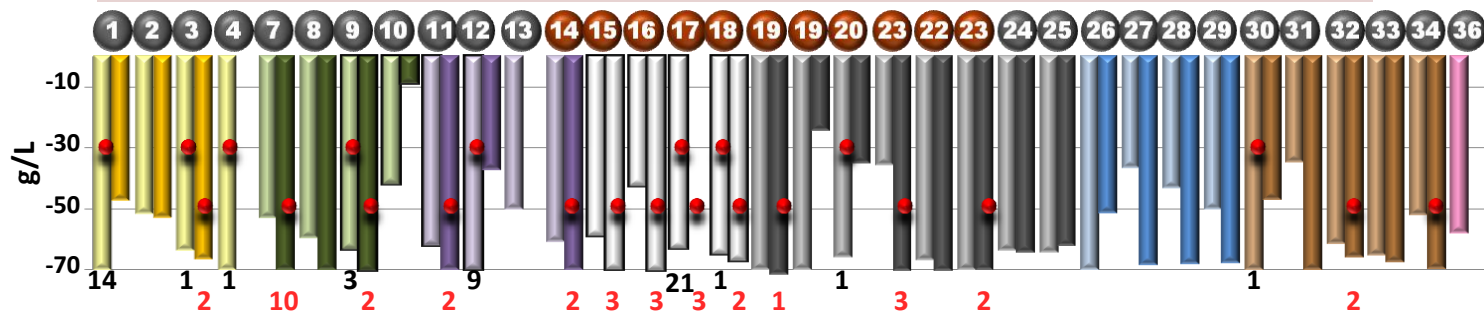
Samples from other
winemaking regions

RESULTS *S. cerevisiae* microflora composition per island

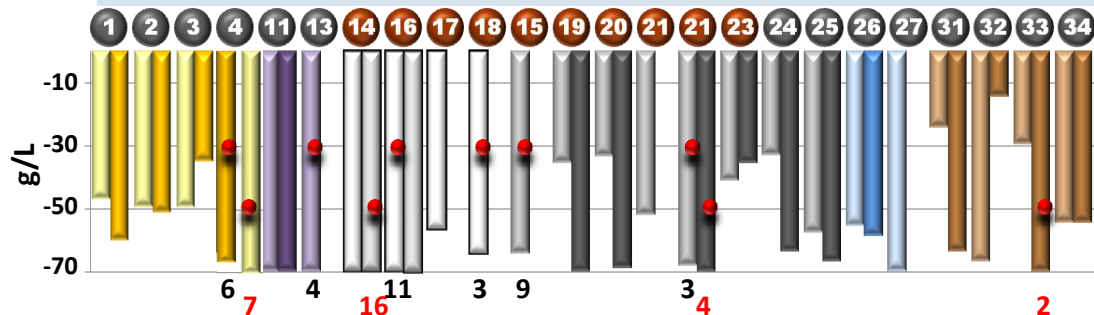
SAMPLES OF TRADITIONAL VARIETIES FROM NON-ABANDONED VINEYARDS



SAMPLES OF HYBRID VARIETIES FROM NON-ABANDONED VINEYARDS

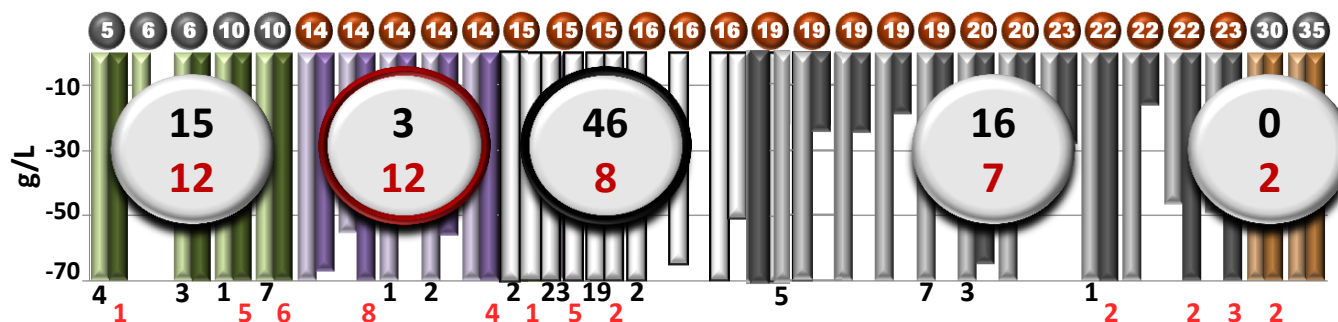


SAMPLES OF HYBRID VARIETIES FROM ABANDONED VINEYARDS



RESULTS *S. cerevisiae* microflora composition per island

SAMPLES OF TRADITIONAL VARIETIES FROM NON-ABANDONED VINEYARDS

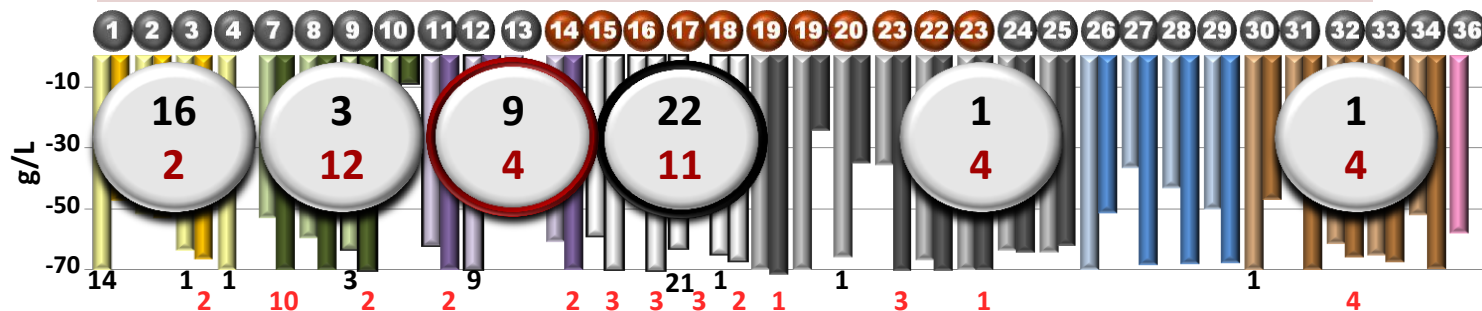


2009

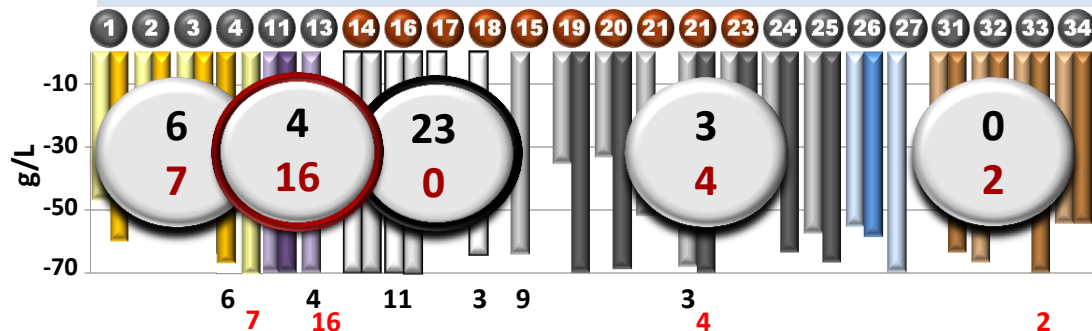
2010



SAMPLES OF HYBRID VARIETIES FROM NON-ABANDONED VINEYARDS



SAMPLES OF HYBRID VARIETIES FROM ABANDONED VINEYARDS



CONCLUSIONS

Within this study we showed that the vineyards of the Azores islands harbor a **high yeast biodiversity** and a **high genetic diversity of *S. cerevisiae*** strains.

The comparison of the microflora from the different ecosystems of the islands showed **correlations between the predominating species, geographic location of the islands, type of vineyard and grape variety.**

The species ***H. uvarum*** was **predominant** in seven islands of the Azorean Archipelago, independent of the grape varieties and the type of vineyard. However, this species was present in **abandoned vineyards in considerably higher (20% more) proportions** than in non-abandoned vineyards.

CONCLUSIONS

The high percentage of *C. zemplinina* in Santa Maria and São Miguel differentiates the yeast microflora of this group of islands, pointing towards a **correlation between geographic origin of the grapes and the yeast microflora composition.**

The species *M. pulcherrima*, appears clearly associated with the **traditional grape varieties**, being only found in Graciosa and Pico, the islands with higher proportion of such grape varieties.

However, these data will be completed with results obtained from the samples collected in 2010.

CONCLUSIONS

The genetic diversity of *S. cerevisiae* was **more dependent on the sampling year** than on the geographic origin, grape variety or type of vineyard, showing that ecologically meaningful affirmations require repeated sampling campaigns.

This points to additional **biotic and abiotic factors** that affect the distribution and abundance of yeast communities in vineyards of the Azorean islands.

ACKNOWLEDGMENT

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- We appreciate the kind assistance of the “Serviços de Desenvolvimento Agrário do Faial, Graciosa, Pico, Santa Maria, S. Jorge e S. Miguel”, and numerous wine producers.